

Italian Christmas Bread with Eggnog Glaze

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 10 mins

Description

My husband fondly recalls the Anise Bread that his Italian grandmother used to make during the holidays She evidently never had a recipe and never used a bread machine so this is what I came up with for a quick special Christmas bread This rich bread has a wonderful aroma while baking

Ingredients

- - ½ cup hazelnuts - 1 cup eggnog
- plus - 1 tablespoon eggnog - 2 tablespoons white sugar - ½ teaspoon salt - 3 tablespoons butter
- softened - 1 egg - 1 egg yolk - 3 cups bread flour - 1 ½ teaspoons instant yeast - 2 tablespoons anise seed
- 1 teaspoon ground cinnamon - ½ cup confectioners' sugar - 1 tablespoon eggnog

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Spread hazelnuts evenly on a baking sheet. Bake until lightly toasted
2. about 5 to 7 minutes. Remove the pan from the oven
3. transfer the nuts to a bowl
4. and let them cool. Place the eggnog
5. sugar
6. salt
7. butter
8. egg
9. egg yolk
10. bread flour
11. yeast
12. anise seed
13. and cinnamon into the bread machine. Program the machine for a basic cycle with the crust as "medium." Press start. Do not use the delay timer. Place the cooled toasted hazelnuts into the machine between Knead Cycle 1 and Knead Cycle 2. When the baking cycle ends
14. immediately remove the bread from the pan and allow it to cool on a rack. Prepare the glaze by combining the confectioners' sugar and eggnog in a bowl; mix well. It should be a drizzling consistency. Drizzle the glaze on the cooled bread before slicing.